Mirassou

1985 Sunset Dinners and Sunday Brunches

It is with great pleasure we offer our continuing Summer Series of Sunday Brunches and Sunset Dinners. Chef André Mercier has designed a new, expanded selection of menus featuring his skillful presentation of the finest, freshest ingredients.

Mirassou's **Sunday Brunches** begin with a wine tasting on the Upper Patio at 10:00 a.m. where guests are greeted and offered recently released wines, seasonal fresh fruit, and cheese. At 10:30, Chef Mercier and staff will serve a three-course brunch, complemented by specially selected wines, in the relaxed atmosphere of the winery's historic Heritage House Garden.

For aficionados of warm summer evenings, our **Sunset Dinners**, held from June into September, begin at 7:00 p.m. on Fridays on the Upper Patio with an enticing champagne and hors d'oeuvres reception. At 7:30, guests proceed to the Heritage House Garden for an exquisite alfresco dining experience accompanied by musical entertainment. The six-course meal, served by Chef Mercier and staff, is especially created and prepared to complement carefully chosen Mirassou wines.

Menus for both the Sunday Brunches and Sunset Dinners are included in this newsletter. $25.00 per person for Brunch and $45.00 per person for Dinner covers all costs, including wine, tax, and gratuity.

Reservations are required and will be confirmed only upon receipt of your check. All guests must be 21 years of age or older. Due to the popularity of these events, we have to limit brunch reservations to two (2) events per person.

Please enclose a stamped, self-addressed envelope with your check. Tickets will be mailed to you. Because of the volume of requests we handle we ask that you be patient in awaiting our reply. Make your brunch or dinner date selections carefully as tickets are non-exchangeable and non-refundable. Mirassou cannot be responsible for lost or stolen tickets. In the event that bad weather prohibits us from presenting a scheduled brunch or dinner, your money will be returned.

Please send separate checks and envelopes if requesting reservations for a brunch and a dinner.

June 7 *July 26*

Sweet Gorgonzola Miniature Quiche
Scallop Ceviche Wrapped in Snow Peas

Chicken Consomme au Sherry with Chicken Quenelles

Grilled Shrimp Bernaise

Breast of Duck with Cider Sauce
Fresh Artichoke with Puree of Carrots

Endive & Watercress Salad, Poppy Seed Dressing

Sugar Bush Mountain Maple Mousse with Crushed Pralines

UPCOMING SPECIAL EVENTS

APRIL
24 – Cooking Class—Chef André Mercier*

MAY
15 – Cooking Class—Chef André Mercier*
19 – Cask and Candlelight Festival (12 to 5 P.M.)

JUNE
5, 19 – Cooking Classes*

JULY
3 – Independence Day Concert*

AUGUST
3 – Wine Appreciation Day*

SEPTEMBER
15 – Vintage Festival (12 to 5 P.M.)

OCTOBER
2, 23 – Cooking Classes*; 8, 15, 22, 20 – Wine Education Classes*

NOVEMBER
13 – Cooking Class*
5, 12, 19, 26 – Wine Education Classes*

DECEMBER
1 – Holiday Festival (12 to 5 P.M.)

*Reservations required. For further information, send a SASE to Mirassou Special Events, 3000 Aborn Road, San Jose, CA 95135, or phone (408) 274-4000.

Mirassou 1985 Sunset Dinners

June 21 July 19 August 23

Fresh Pear Wrapped with Proscuitto Ham
Tempura Fried Yams and Zucchini

Oyster and Spinach Bisque

Penne Pasta with Three Peppers

Roasted Lamb Rack with Fresh Mint Sauce
Stuffed Tomato with Brown Rice Pilaf

Spinach & Mushroom Salad, Toasted Pecan Dressing

Fresh Peach Tart with Orange Glaze

June 28 August 2 September 6

Rabbit Terrine on Swedish Rolls
Shrimp Remoulade in Endive Leaves

Chicken and Sausage Gumbo

Poached Fresh Salmon with Sauce Vin Blanc

Roast Veal with Mushroom Duxelles, Madeira Sauce
Gratinee of Celery and Carrots

Romaine Lettuce Salad with Smoked Turkey, Shallots Dressing

Fresh Raspberry Bavarian Cream

July 5 August 16

Spinach Tartlet Filled with Salmon Mousse
Parmesan Cheese Croquettes

Elephant Garlic Soup with Tapioca

Fresh Filet of Sole with Lobster and Cognac Sauce

Boneless, Marinated Breast of Capon, Fresh Tarragon Butter
Long Grain Wild Rice with Mushrooms

Warm Escarole Salad with Bacon Dressing

Papaya and Strawberry Compote au Grand Marnier

July 12 August 9 August 30

Mussels Provençale
Mushrooms Stuffed with Escargot au Cabernet

Cream of Asparagus Soup, Chantilly

Braised Monk Fish with Leeks, Puff Pastry Crescent

Petit Tournedos Rossini
Chinese Green Beans with Red Pepper

Butter Lettuce & Radicchio, Light Mustard Vinaigrette

Crème Brulée with Sauce Anglaise

All Dinner Menus include Baguette with Sweet Butter and Demi-Tasse

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SUNSET DINNERS — MIRASSOU VINEYARDS

3000 Aborn Road, San Jose, CA 95135

Please include your name, address and telephone numbers. We hope to see you at our Sunset Dinners.

I would like the following dinner reservations at $45.00 each: (Maximum 10)

1st Choice: _____ 2nd Choice _____ 3rd Choice: _____

# of People: _____ # of People: _____ # of People: _____

If 1st Choice not available, do you want check returned?

_____

I have enclosed a check for _____
and a self-addressed stamped envelope.

NAME: _____

ADDRESS: _____

_____

PHONE NO. HOME: _____

PHONE NO. WORK: _____

Mirassou 1985 Sunday Brunches

May 12 July 21

Cream of Mushroom Soup

Coulibiac of Fresh Salmon
Saute of Fresh Vegetables

Almond Cake with Apricot Cream

Baguette with Sweet Butter

Coffee or Tea

May 26 August 4

Gravalax of King Salmon

Grilled Boneless Duck Leg with Italian Sausages
Rissoto with Herbs Sauté of Broccoli

Ginger Pear Cake with Chocolate Glaze

Baguette with Sweet Butter

Coffee or Tea

June 2 July 28

Calamari Vinaigrette in Pasta Shell

Poached Egg on Toasted Bagel,
Sweet Gorgonzola Sauce with Prosciutto
Gratinée of Carrots

Warm Pear and Almond Tart

Baguette with Sweet Butter

Coffee or Tea

June 9 August 11

Shrimp Egg Rolls, Plum Sauce

Scallopini of Boneless Breast of Capon with
Oregano Butter Sauce
Snow Peas with Turnips Duchess Potatoes

Orange and Raisin Tart

Baguette with Sweet Butter

Coffee or Tea

SUNDAY BRUNCHES — MIRASSOU VINEYARDS

3000 Aborn Road, San Jose, CA 95135

Please include your name, address and telephone numbers. We hope to see you at our Sunday Brunch.

REMEMBER, YOU MAY ATTEND ONLY TWO BRUNCHES.

I would like the following brunch reservations at $25.00 each: (Maximum 10)

1st Choice: _____ 2nd Choice _____ 3rd Choice: _____

# of People: _____ # of People: _____ # of People: _____

If 1st Choice not available, do you want check returned?

_____

I have enclosed a check for _____
and a self-addressed stamped envelope.

NAME: _____

ADDRESS: _____

_____

PHONE NO. HOME: _____

PHONE NO. WORK: _____

Mirassou 1985 Sunday Brunches

June 16 — August 18

Iced Scallop and Avocado Soup

Petit Filet Mignon with Tarragon Butter
Snow Peas with Pearl Onions Fusilli

Fresh Berry Tart

Baguette with Sweet Butter

Coffee or Tea

June 23 — August 25

Papaya with Smoked Poussin

Poached Salmon, Watercress Sauce
Saffron Rice Tomato Naturel

Kiwi Tart

Baguette with Sweet Butter

Coffee or Tea

June 30 — September 1

Oyster and Spinach Bisque

Gratinée of Lamb Moussaka in Eggplant
Brown Rice with Pine Nuts

Warm Compote of Fresh Fruits with Palm Cookies

Baguette with Sweet Butter

Coffee or Tea

July 7 — September 8

Ragu of Sole with Leeks

Cutlet of Pork Loin with Raisins and Vinegar
Fusilli Pasta with Julienne of Mushrooms
Tomato Provençale

Lemon & Raspberry Sorbet in Pecan Chocolate Tile

Baguette with Sweet Butter

Coffee or Tea

Mirassou
3000 Aborn Road
San Jose, CA 95135

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